

September 2024 Cooking Class Schedule

Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	
1	6:00 - 9:00 pm	2	3	6:00 - 9:00 pm		4	6:00 - 9:00 pm	5	6:00 - 9:00 pm	6	7	12:00 - 3:00 pm	
Classically California (V) - Ajo Blanco Almond Gazpacho w. Figs & Grapes - Summer Tomato Panzanella - Grilled Tri Tip w. Tomato-Pepper Chimichurri - Stone Fruit Galette		Private Event - No Class		Fuss Free French - Arugula Salad w. Avocado & Mustard Tarragon Vinaigrette - Provencal Baked Tomatoes w. Basil Bread Crumbs - Crisp Skinned Salmon over French mustard lentils - Walnut & Honey Caramel Tart		Savoring Summer - Late Summer Bruschettas: Prosciutto-Fig and Nectarine, Tomato, Burrata - Shaved Fennel & Cabbage Slaw - Calabrian Chile Roasted Chicken Thighs - Gianduja Gelato <i>Chocolate Hazelnut</i>		Harvest Season - Arugula Salad w. Roasted Grapes, Walnuts & Bleu Cheese - Savory Swiss Chard & Fig Tart - Pork Loin spiraled with Kale, Fennel & plums - Profiteroles w Ice Cream & Chocolate Sauce					
8	12:00 - 3:00pm	9	10	6:00 - 9:00 pm		11	6:00 - 9:00 pm	12	6:00 - 9:00 pm	13	14	12:00 - 3:00 pm	
Savoring Sunny Days (GF, V) - Prosciutto Arugula Salad Rolls w. Melon & Parmesan - Softly Cooked Polenta w. Roasted Corn & Summer Tomatoes - Stuffed Chicken Breasts w. Spinach, Prosciutto & Herbs - Chocolate Almond Torta Caprese		Asian at Home (V) - Steamed Shrimp & Chile Dumplings - Chinese Sesame Noodles w. Summer Cucumbers - Sake Glazed Salmon w. Shiitakes - Coconut-Turmeric Sorbet		Private Event - No Class		Sunny September - Tomatoes, Peach & Basil Caprese Salad - Farro w. Summer Cucumbers, Sweet 100 Tomatoes & Dill - Crisp-skinned Salmon & Smashed Potatoes w. Basil oil - Cardamom Cake		Warm Weather Italian - Tomato & Ricotta Tart - Fresh Cranberry Beans w. Charred Peppers - Whole Grilled Fish w. Fennel-Cabbage Slaw - Peach Polenta Upside Down Cake					
15	12:00 - 3:00pm	16	17	6:00 - 9:00 pm		18	6:00 - 9:00 pm	19	6:00 - 9:00 pm	20	21	12:00 - 3:00 pm	
All-American Classics - Roasted Corn & Hatch Chile Soup - Sweet Potato Biscuits - Spiced Pork Tenderloin w Creole Mustard Sauce - S'Mores Cupcakes		Modern Middle Eastern (V, GF) - Fattoush Salad w. Tomatoes, Cucumbers, Mint & Sumac-toasted bread - Roasted Carrots w. Cumin Seed dressing - Seared Seabass w. Zhoug <i>zingy herb-chile sauce</i> - Lemon Creme Fraiche Ice Cream w. Olive Oil		Private Event - No Class		Celebration of Harvest (V, GF) - Lemon Rosemary Vodka Spritz - Radicchio & Fig Salad - Chickpea, Cauliflower & Farro w. Preserved Lemon Dressing - Pan-Roasted Chicken w. Tomato-Grape Agrodolce - Gingerbread Amaretti Cookies		Venture to Vietnam (V, GF) - Vegetable Spring Rolls - Lemongrass Tofu Satay w. Peanut Sauce - <i>Cha Ca La Vong</i> Turmeric Marinated Fish over Rice Noodles - Coconut Sticky Rice w. Mango & Lime					
22	6:00 - 9:00 pm	23	24	6:00 - 9:00 pm		25	6:00 - 9:00 pm	26	6:00 - 9:00 pm	27	28	12:00 - 3:00 pm	
Cozy Comfort Foods (V,GF) - Mediterranean Orzo Salad w. Tomatoes, Peppers, Lemon, Rosemary & Basil - Smashed Potatoes w Herb Pesto - Crisp Skinned Salmon w. Thyme & Shelling Beans - Creme Brulee		Private Event - No Class		Private Event - No Class		The Turn of Seasons - Mixed Chicories w. Lemon-Anchovy Dressing - Ratatouille Tian <i>layered eggplants, zucchini, onion over fast tomato sauce</i> - Pan Roasted Chicken w. Mushrooms - Spiced Carrot Cake		Modern Mexican (V, GF) - Freshly Squeezed Margaritas - Muddled Guacamole - Charred Poblano & Roast Sweet Potato w. Cotija Cheese - Cocoa Cumin Tr Tip w. Chipotle Tamarind Sauce - Homemade Churros w. Grated Chocolate					
29	6:00 - 9:00 pm	30	1	6:00 - 9:00 pm		2	6:00 - 9:00 pm	3	6:00 - 9:00 pm	4	5	12:00 - 3:00 pm	
French with Flair - Warmed Chevre Salad - Tomatoes Provencal <i>baked w. basil, Parmesan & bread crumbs</i> - Coq au Vin <i>Red Wine Braised Chicken</i> - Chocolate Souffle		Private Event - No Class		Feeling like Fall - Mixed Greens Salad w. Maple-Balsamic Dressing & Rosemary Walnuts - Radicchio Risotto - Cider Glazed Roast Chicken & Root Vegetables - French Apple Tart		Private Event - No Class		Autumn is Arriving (V, GF) - Softly Cooked Farro w. Thyme & Brussels Sprouts - Roasted Squash w. Chile & Dates - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Sultanas - Chocolate Souffle					

All classes feature sophisticated yet uncomplicated recipes that even novice chefs can recreate. Recipes are health-minded and use fresh, locally & sustainably sourced, seasonal ingredients and everything is made from scratch. Classes are hands-on and limited to 12 people. Classes include 2 hours of instruction and an additional hour to enjoy the full meal.
Rate: Standard Class - \$95-\$99; Premium Class- \$109 Price includes all ingredients, equipment & a full meal
 Classes marked with a (V) are menus that can accommodate a vegetarian adaptation and (GF) indicated a Gluten-free adaptation; please mention this when making your reservation.
 To reserve: Sign up in Class Link or email emily@firstclasscooking.com and include a full name and phone number, to confirm your space